

How To Make A Letter Cake

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Ingredients

- ***You will need to make the cake recipe 2 times***
- 2 $\frac{3}{4}$ cups cake flour
- 1 $\frac{2}{3}$ cups granulated sugar
- 1 Tbsp. baking powder
- $\frac{1}{2}$ tsp. salt
- 12 Tbsp. unsalted butter, softened
- 4 large egg whites
- 1 large egg
- 1 cup milk
- 2 tsp. vanilla paste
- Non-stick cooking spray
- 8 cups white buttercream frosting, divided
- Fresh flowers
- Meringues
- Strawberries
- **You can use any decorations that you like**



Instructions

1. Preheat the oven to 350F. Line two 18" x 13" x 1" sheet trays with parchment paper and lightly coat with non-stick cooking spray.
2. In a bowl of stand mixer fitted with a whisk attachment, whisk the cake flour, sugar, baking powder and salt in a large bowl. Mix in the butter until the consistency becomes an even crumb.
3. Add the egg whites one at a time, beating well after each addition. Mix in the whole egg until combined.
4. Whisk the milk and vanilla paste together in a small bowl. Add the milk mixture to the dry ingredients in $\frac{1}{2}$ increments, beating 1 -2 minutes after each addition, until fluffy. Scrape down the sides and bottom of the bowl each time as well.
5. Pour the batter into the first prepared sheet pan and smooth over with a small offset spatula into an even layer. Bake for 20 minutes or until a toothpick inserted into the center comes out clean. Repeat recipe for the second cake layer.
6. Cool the cakes completely and then place in the freezer for 1 hour.
7. Using a stencil, with the letter of your choice, cut out the first layer. Repeat with second cake to create the second layer.
8. Place the buttercream into a piping bag fitted with a large round piping tip.
9. Pipe 1-inch diameter rounds of icing onto the first cake layer, covering the entire cake. Place the second cake layer on top and repeat piping the buttercream rounds.
10. Decorate!
11. NOTE: Use the excess cake scraps to make Cake Truffles! Simply mix the extra cake pieces with some frosting, roll into balls, place in the fridge, and then dip in candy melts!

Recipe by From Scratch With Maria Provenzano at <http://fromscratchwithmaria.com/how-to-make-a-letter-cake/>